



VERGNANO FRAGOLA LIQUEUR

Fratelli Vergnano 1865 • USDA Organic



SILVER WSWA 2018

BRAND OVERVIEW

In 1865, Bartolomeo Vergnano took a keen interest in alchemy and knowledge of Italian botanicals to formulate artisan liqueurs following the Piedmont liqueur-making tradition.

Today, after three generations, Valter Vergnano has the same enthusiasm and alchemist inclination. The core focus has been professionalism, transparency, raw materials quality, and first rate finished products.

ORGANIC LIQUEURS

The company received the certification for producing organic products from the national organization "Valoritalia" in 2015.

Traceability of ingredients is a guarantee of absolute transparency and purity; the whole chain is bio-certified and subjected to accurate controls.

This is an **all-natural** product, therefore, color may slightly vary and is sensitive to light. **No artificial coloring or flavoring.**

PRODUCT OVERVIEW

TASTING NOTES

- Ripe berry with creamy notes
- Buttery mouthfeel
- Pristine, ripe strawberry

SERVING RECOMMENDATIONS

- Chilled, neat
- In soda or tonic over ice
- Over ice cream
- Pairs well with aged spirits

WHITE WINTER

- 1 oz Vergnano Fragola
- ½ oz White Crème de Cacao
- 1 oz Half & Half

*Combine ingredients in a shaker filled with ice
Shake and strain into a chilled cocktail glass*



PRODUCTION PROCESS

TIME AND VARIETAL IS DEPENDENT ON FRUIT
SUGAR LEVELS TO MAINTAIN CONSISTENCY

[Italian Strawberries + Wheat Alcohol] + Strawberry Juice + Sugar = Velvet Strawberry

17%
ALC/VOL

750mL
BOTTLE



ORIGIN

PRICE



PIEDMONT
ITALY

FULL PRODUCT LINE

